

page 1 of 2

U.S. APPLICATION NO. (If known, see 37 CFR 1.43) <b>10/089247</b>		INTERNATIONAL APPLICATION NO. PCT/IB00/01384		ATTORNEY'S DOCKET NUMBER 1918-020512	
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<p>17. <input checked="" type="checkbox"/> The following fees are submitted.</p> <p><b>BASIC NATIONAL FEE (37 CFR 1.492(a)(1)-(5)):</b></p> <p>Search Report has been prepared by the EPO or JPO. . . . . \$890.00</p> <p>International preliminary examination fee paid to USPTO (37 CFR 1.482) . . . . . \$710.00</p> <p>No international preliminary examination fee paid to USPTO (37 CFR 1.482) but international search fee paid to USPTO (37 CFR 1.445(a)(2)) . . . . . \$740.00</p> <p>Neither international preliminary examination fee (37 CFR 1.482) nor international search fee (37 CFR 1.445(a)(2)) paid to USPTO. . . . . \$1040.00</p> <p>International preliminary examination fee paid to USPTO (37 CFR 1.482) and all claims satisfied provisions of PCT Article 33(2)-(4) . . . . . \$100.00</p>				<p><b>CALCULATIONS PTO USE ONLY</b></p>	
<p><b>ENTER APPROPRIATE BASIC FEE AMOUNT =</b></p>				\$ 890.00	
<p>Surcharge of \$130.00 for furnishing the oath or declaration later than <input type="checkbox"/> 20 <input checked="" type="checkbox"/> 30 months from the earliest claimed priority date (37 CFR 1.492(e))</p>				\$ 130.00	
CLAIMS	NUMBER FILED	NUMBER EXTRA	RATE		
Total claims	21 - 20	1	X \$18.00	\$ 18.00	
Independent claims	1 - 3 =	0	X \$84.00	\$ 0.00	
MULTIPLE DEPENDENT CLAIM(S) (if applicable)			+ \$280.00	\$ 0.00	
<b>TOTAL OF ABOVE CALCULATIONS =</b>				\$ 1038.00	
Reduction of 1/2 for filing by small entity, if applicable Small entity status verified by applicant's attorney				\$ 0.00	
<b>SUBTOTAL =</b>				\$ 519.00	
Processing fee of \$130.00 for furnishing the English translation later than <input type="checkbox"/> 20 <input type="checkbox"/> 30 months from the earliest claimed priority date (37 CFR 1.492(f)). +				\$ 0.00	
<b>TOTAL NATIONAL FEE =</b>				\$ 519.00	
Fee for recording the enclosed assignment (37 CFR 1.21(h)). The assignment must be accompanied by an appropriate cover sheet (37 CFR 3.28, 3.31) \$40.00 per property +				\$ 0.00	
<b>TOTAL FEES ENCLOSED =</b>				\$ 519.00	
				Amount to be Refunded	\$
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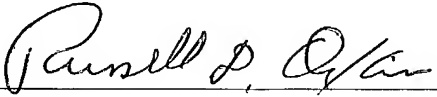
a. ☒ A check in the amount of \$ 519.00 to cover the above fees is enclosed

b. ☐ Please charge my Deposit Account No. \_\_\_\_\_ in the amount of \$ \_\_\_\_\_ to cover the above fees  
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c. ☒ The Assistant Commissioner is hereby authorized to charge any additional fees which may be required, or credit any overpayment to Deposit Account No. 23-0650. A duplicate copy of this sheet is enclosed.

**NOTE:** Where an appropriate time limit under 37 CFR 1.494 or 1.495 has not been met, a petition to revive (37 CFR 1.137(a) or (b)) must be filed and granted to restore the application to pending status.

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 REGISTRATION NUMBER

PATENT APPLICATION/PCT  
Attorney Docket No. 1918-020512

**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE**

In re application of :  
Kenneth Michael HALL : COOKING APPARATUS  
International Application :  
No. PCT/IB00/01384 :  
International Filing Date :  
28 September 2000 :  
Priority Dates Claimed :  
28 September 1999 :  
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March 28, 2002

**PRELIMINARY AMENDMENT**

Box PCT  
Commissioner for Patents  
Washington, D.C. 20231

Sir:

Prior to initial examination, please amend the above-identified patent application as follows:

**IN THE SPECIFICATION:**

**On page 1, after the title, please insert the following section headings:**

**BACKGROUND OF THE INVENTION**

1. **Field of the Invention**

**Before the paragraph beginning at page 1, line 3, please insert the following section heading:**

2. **Description of the Related Art**

**Before the paragraph beginning at page 1, line 13, please insert the following section heading:**

SUMMARY OF THE INVENTION

**Before the paragraph beginning at page 5, line 4, please insert the following section heading:**

BRIEF DESCRIPTION OF THE DRAWINGS

**Before the paragraph beginning at page 5, line 24, please insert the following section heading:**

DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENTS

**IN THE CLAIMS:**

**Please cancel all pending claims and rewrite them as new claims 22-42 as follows:**

22. A cooking apparatus including a base and a combustion chamber which includes a dish for combustible material concentrically arranged within the combustion chamber and having side walls which are inwardly spaced from the inner side walls of the combustion chamber so that an annular trough is defined between the side walls of the dish and inner side walls of the combustion chamber.

23. The cooking apparatus as claimed in claim 22, in which the base includes an upper section and a lower section with an air inlet defined between the sections to allow air flow into the combustion chamber, the upper section and lower section being spaced from one another to form an air reservoir between the sections.

24. The cooking apparatus according to claim 22, including a closure member arranged to be seated on the base, the closure member at least partially defining a cooking chamber heated by the combustible material and including an inner reflective surface which enhances reflection of heat.

25. The cooking apparatus as claimed in claim 23, in which the base includes insulating material within the interior of both the upper section and lower section to insulate the sections against heat radiating from the combustible material in the dish.

26. The cooking apparatus as claimed in claim 25, in which the reflective surface is defined by a natural inner metal surface of the closure member.

27. The cooking apparatus as claimed in claim 26, in which the base includes insulating material which at least partially defines the combustion chamber for holding the combustible material.

28. The cooking apparatus as claimed in claim 27, in which the combustion chamber includes holding means for holding the combustible material.

29. The cooking apparatus as claimed in claim 28, in which the holding means is in the form of a metal dish which is seated in a bottom opening of the insulating material.

30. The cooking apparatus as claimed in claim 29, in which the dish is a circular in outline and includes a lower circular ring section in which a plurality of apertures is defined.

31. The cooking apparatus as claimed in claim 30, in which the base includes a frame within which insulating material is mounted and which forms part of an upper section.

32. The cooking apparatus as claimed in claim 31, in which the frame is a hollow circular cylindrical frame and the lower section is circular in lateral section and attached to an operatively lower end of the frame.

33. The cooking apparatus as claimed in claim 32, in which the lower section is shaped and dimensioned so as at least partially to define an air reservoir below the combustion chamber.

34. The cooking apparatus as claimed in claim 33, in which the lower section of the base includes a lower frame and insulating material for insulating the lower section from heat radiating from the holding means.

35. The cooking apparatus as claimed in claim 34, in which an air reservoir is defined between the insulating material in the lower and upper sections and the holding means.

36. The cooking apparatus as claimed in claim 35, in which the lower section includes a glass fibre mat provided on an upper surface of the insulating material in the lower section.

37. The cooking apparatus as claimed in claim 36, in which the upper section of the base includes a heat reflective insert which defines a seat in which the holding means is seated and which also defines a wall of the combustion chamber.

38. The cooking apparatus as claimed in claim 37, in which the insulating material is shaped and dimensioned to receive the reflective insert and insulate the reflective insert from the frame.

39. The cooking apparatus as claimed in claim 38, in which the closure member is in the form of a dome and includes a plurality of ventilation apertures and a handle.

40. The cooking apparatus as claimed in claim 39, which includes a metal grille or grid which is located in use between the combustion chamber and the cooking chamber.

41. The cooking apparatus as claimed in claim 40, in which the grille is in the form of a stainless steel disc which is circular in outline and includes a substantial number of apertures or bores.

42. The cooking apparatus as claimed in claim 41, in which the grille is dimensioned so that it may be seated on the reflective insert and the bores are arranged in rings or groups an increasing radii.

**IN THE ABSTRACT:**

After the claims, please insert a page containing the Abstract Of The Disclosure, which is attached hereto as a separately typed page.


**REMARKS**

The specification and claim amendments have been made in order to conform this patent application to customary United States patent practice.

Examination and allowance of pending claims 22-42 are respectfully requested.

Respectfully submitted,

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## COOKING APPARATUS

### ABSTRACT OF THE DISCLOSURE

A cooking apparatus is provided which includes a base and a closure member. The base includes insulating material which at least partially defines a combustion chamber for holding a combustible material for providing heat in use. The closure member is arranged to be seated on the base and at least partially defines a cooking chamber heated by the combustible material. The base typically includes an upper section and a lower section with an air inlet defined between the sections to allow air flow into the combustion chamber. The apparatus includes a body portion which includes an elongate air inlet for feeding air to the combustion chamber in use, the inlet being defined between the upper and lower sections.



COOKING APPARATUS

THIS INVENTION relates to cooking apparatus. It also relates to a base for cooking apparatus.

Various different types of outdoor cooking apparatus including a base and a dome are well known. The base and the dome define a hemispherical body including a cooking chamber in which a combustible material, e.g. charcoal briquettes or the like, provide heat to cook food in a barbecue fashion. A typical example of such apparatus is a Weber<sup>TM</sup> kettle barbecue which has a metal base and dome. In use, the metal of the dome and base heats up resulting in reduced efficiency and hindering portability of the apparatus in use. For the purposes of this specification apparatus in the form of a so-called "kettle barbecue" should be predominantly, but not exclusively, borne in mind.

According to the invention, there is provided cooking apparatus which includes

15 a base including insulating material which at least partially defines a combustion chamber for holding a combustible material for providing heat in use; and

a closure member arranged to be seated on the base, the closure member at least partially defining a cooking chamber heated by the combustible material.

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AMENDED CLAIMS

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1. Cooking apparatus including a base (14) and a combustion chamber (18) which includes a dish (28) for combustible material concentrically arranged within the combustion chamber (18) and having side walls (40) which are inwardly spaced from the inner side walls (26) of the combustion chamber so that an annular trough is defined between the side walls (40) of the dish (28) and inner side walls (26) of the combustion chamber (18)

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2. Cooking apparatus as claimed in Claim 1, in which the base (14) includes an upper section (24) and a lower section (48) with an air inlet (58) defined between the sections (24) (48) to allow air flow into the combustion chamber (18), the upper section (24) and lower section 48 being spaced from one another to form a air reservoir (36) between the sections.

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3. Cooking apparatus according to claim 1 including a closure member (12) arranged to be seated on the base (14), the closure member (12) at least partially defining a cooking chamber (20) heated by the combustible material and including an inner reflective surface (60) which enhances reflection of heat.

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4. Cooking apparatus as claimed in Claim 2 in which the base (14) includes insulating material (34) (50) within the interior of both the upper section (24) and lower section (48) to insulate the sections (24) (48) against heat radiating from the combustible material in the dish (28).

Typically, the base includes an upper section and a lower section with an air inlet defined between the sections to allow air flow into the combustion chamber.

Further in accordance with the invention, there is provided  
5 cooking apparatus which includes a body portion including

a base including an upper section and a lower section, the upper section defining a combustion chamber for holding a combustible material for providing heat in use, and the lower section being attached to the upper section;

10 an elongate air inlet for feeding air to the combustion chamber in use, the inlet being defined between the upper and lower sections; and

a closure member arranged to be seated on the base, the closure member at least partially defining a cooking chamber heated by the combustible material.

15 Still further in accordance with the invention, there is provided cooking apparatus which includes a body portion including

a base which defines a combustion chamber for holding a combustible material for providing heat in use; and

20 a closure member arranged to be seated on the base, the closure member at least partially defining a cooking chamber heated by the combustible material and including an inner surface which enhances reflection of heat.

The reflective surface is typically defined by a natural inner metal surface of the closure member and, accordingly, the inner surface

of the closure member is preferably not painted or provided with a finish which reduces reflection of heat.

The base typically includes insulating material which at least partially defines the combustion chamber for holding the combustible material to provide heat in use. The combustion chamber may include holding means for holding the combustible material. Typically, the holding means is in the form of a metal dish which is seated in a bottom opening of the insulating material. The dish may be circular in outline and include a lower circular ring section in which a plurality of apertures are defined. In use, the air from the air inlet passes through the apertures to allow combustion of the combustible material.

The base typically includes a frame within which the insulating material is mounted and which forms part of the upper section. Preferably, the frame is a hollow circular cylindrical frame and, accordingly, the lower section may be circular in lateral section and attached to an operatively lower end of the frame. The air inlet port may thus be circular in outline.

The lower section may be shaped and dimensioned so as at least partially to define an air reservoir below the combustion chamber. Typically, the lower section of the base includes a lower frame, e.g. a pressed metal frame, and insulating material for insulating the lower section from heat radiating from the holding means. The air reservoir may be defined between the insulating material in the lower and upper sections and the holding means. In a preferred embodiment, the lower section includes a glass fibre mat provided on an upper surface of the

insulating material in the lower section. Accordingly, the combustion chamber may be a generally insulated chamber with an open upper end from which heat radiates into the cooking chamber.

5 The upper section of the base may include a heat reflective insert which defines a seat in which the holding means is seated and which also defines a wall of the combustion chamber. The insulating material may be shaped and dimensioned to receive the reflective insert and insulate the reflective insert from the frame. The reflective insert is typically pressed and its upper rim defines a seat for the closure member.

10 The closure member is typically in the form of a dome, e.g. a pressed anodised aluminium dome which is about 1 mm thick, and which includes a plurality of ventilation apertures and a handle. In certain embodiments, the dome is metallic powder coated on its exterior.

The insulating material is typically glass fibre wool, ceramic

15 wool, a perlite ceramic mix, a vermiculite cement mix, or the like.

The cooking apparatus may include a metal grille or grid which is located in use between the combustion chamber and the cooking chamber. Typically, the grille is in the form of a stainless steel disc which is circular in outline and includes a substantial number of

20 apertures or bores. The grille is dimensioned so that it may be seated on the reflective insert and the bores are arranged in rings or groups at increasing radii. In certain embodiments, a plurality of grooves, typically three grooves arranged in a star, are provided. Advantageously, the bores have a diameter of about 5 mm thereby to inhibit any flame arising

25 in the combustion chamber from entering the cooking chamber.

The invention extends to a base for cooking apparatus as hereinbefore described.

The invention is now described, by way of example, with reference to the accompanying diagrammatic drawings.

5 In the drawings,

Figure 1 shows a cross-sectional view of cooking apparatus in accordance with the invention;

Figure 2 shows a cross-sectional view of components of a base of the apparatus of Figure 1;

10 Figure 3 shows a cross-sectional view of a closure member of the apparatus of Figure 1;

Figure 4 shows a top plan view of holding means for holding a combustible material in a combustion chamber of the apparatus;

15 Figure 5 shows a cross-sectional view of the holding means taken at V-V in Figure 4;

Figure 6 shows a top plan view of a grille or platform of the apparatus of Figure 1;

Figure 7 shows a cross-sectional view of the grille taken at VII-VII in Figure 6 with certain detail omitted for the sake of clarity;

20 Figure 8 shows a three-dimensional view from the top of a frame of the base of the apparatus; and

Figure 9 shows a three-dimensional view from the bottom of the frame of Figure 8.

25 Referring to the drawings, reference numeral 10 generally indicates cooking apparatus in accordance with the invention. The

apparatus 10 is in the form of a so-called "kettle barbecue" and is typically used in an outdoor environment to cook food. The apparatus 10 includes a dome-shaped closure member or lid 12, a base 14, and a grille 16 which separates a combustion chamber 18 and a cooking chamber 20. As described in more detail below, a combustible material, typically charcoal briquettes or the like, is located in the base 14 to provide heat which rises into the cooking chamber 20 thereby to cook food located on the grille 16.

The base 14 includes an outer sleeve or frame 22 (see Figures 1, 7 and 8) which is typically of an ABS plastics material of about 2.5 mm in thickness. The frame 22 is hollow circular cylindrical and forms part of an upper section 24 of the base 14. It is however to be appreciated that the base may be of any shape. The base 14 further includes a heat reflective insert 26 (see Figures 1 and 2) which is generally cylindrical in outline with a tapering diameter and provides a seat in which holding means in the form of a dish 28 (see Figures 1, 2, 4 and 5) is seated. The dish 28 is typically of stainless steel with a diameter 30 (see Figure 2) of about 170 mm and a depth 32 of about 35 mm.

In order to enhance heat retention within the combustion chamber 18 and inhibit heating of the frame 22, insulating material 34 is provided. The insulating material 34 is typically glass fibre wool, ceramic wool, a perlite cement mix, vermiculite cement mix, or the like and, in top plan view, is generally cylindrical in shape and defines a seat for the insert 26. The insulating material 34 is shaped and dimensioned so as to define an air reservoir 36 from which air may be drawn into the

combustion chamber 18 as generally indicated by arrows 38. Accordingly, the dish 28 includes side walls 40 integrally formed with a bottom or base 42 via a circular ring 44 (see Figure 4) with circumferentially spaced bores or apertures 46 (only a few of which are referenced in the drawings for clarity) to allow air flow as indicated by arrows 38.

The base 14 further includes a lower section 48 which is typically pressed from aluminium and of a slightly lesser diameter than the upper section 24. The lower section 48 includes a circular disc 50 of insulating material to insulate its lower frame 52 from heat radiated from the dish 28. Further, the lower section 48 includes a glass fibre film 54 to enhance the insulation. In other embodiments, the base 14 is of ABS plastics material.

The lower section 48 includes three equally angularly spaced mounting brackets 56 (only one of which is shown in Figure 1) for mounting the lower section 48 to the upper section 24. The lower section 48 is mounted to the upper section 24 in such a fashion so as to define an air inlet 58 which allows air to be drawn into the combustion chamber 18 via the air reservoir 36 and through the bores 46. The air inlet 58 is in the form of a ring which extends about the upper and lower sections 24, 48 to allow a more uniform intake of air. As the air inlet 58 is elongate in nature and extends in the form of a ring it is believed that the effect of ambient wind on combustion in the combustion chamber 18 is at least partially reduced. Each mounting bracket 56 is pop-riveted (not shown) to the frame 22 through apertures 58 (see Figures 1, 8 and 9).



The closure member or lid 12 is pressed from aluminium and has a natural internal reflective surface 60 (see Figures 1 and 3) which enhances the reflection of heat towards food located on the grille 16. Accordingly, the internal reflective surface 60 is not painted black or a dark colour which retards reflection. However, in certain embodiments, the lid 12 may include a coating which enhances reflection. Likewise, the insert 26 has a reflective surface 62 to enhance the reflection of heat towards the grille 16 and thus towards the cooking chamber 20.

Referring in particular to Figures 6 and 7 of the drawings, the grille 16 is disclike in shape and of stainless steel which is about 1 to about 1.5 mm thick. In a further embodiment, the grille 16 has three pressed feet which are spaced circumferentially equidistant. In use, the feet are seated on the insert 26. It is believed that in the event of the grille 16 buckling or warping due to heat, the grille 16 may rest in a stable fashion on the insert 26 by means of the feet.

The grille 16 has a diameter 64 of about 290 mm and a circumferential groove 66 with a diameter 68 of about 275 mm. Further, the grille 16 has a solid central portion 70 about which a substantial number of holes or bores 72 are formed. The bores 72 are arranged in an equally spaced fashion on circles of increasing radii. The bores 72 have a diameter of about 5 mm so that any flame occurring in the combustion chamber 18 is inhibited from entering the cooking chamber 20. A circle of bores 74 having a larger diameter is provided about a periphery of the grille 16. The grille 16 has recesses or grooves 76 which extend outwardly from the central portion 70 in a starlike fashion. In use, the bores 74 provide increased ventilation between the

combustion chamber 18 and the cooking chamber 20 and the grooves 76 enhance the rigidity of the grille 16.

The closure member or lid 12 includes a handle 78 to facilitate removal thereof from the base 14. The lid 12 is typically anodized aluminium of about 1 mm in thickness and three ventilation holes (not shown) are provided about the handle 78. In other embodiments, the exterior of the lid 12 is metallic powder coated. The ventilation holes are typically about 15 mm in diameter and the handle 78 is typically of a suitable plastics material capable of withstanding high temperatures. As mentioned above, the lid 12 has an internal reflective surface 60 to reflect heat towards the grille 16. A lower peripheral edge 80 includes an upturned lip to facilitate seating of the lid 12 on the reflective insert 26 (see Figure 1).

In order to retain the insert 26 in its seated position within the insulating material 34, pop-rivets 82 are provided (see Figure 1). In particular, the base 14 includes a plastics ring 84 which is siliconed to the frame 22 and checks removal of the insert 26 as a result of the pop-rivets 82. In other embodiments, the pop-rivets 82 are omitted and the insert is retained in its seated position by means of a high temperature silicone adhesive.

It is believed that the invention, as illustrated, provides an enhanced cooking apparatus 10 for barbecuing. In particular, the insulating material 34 reduces the amount of heat lost from the combustion chamber 18 to the frame 22 thereby increasing the quantum of heat fed through to the cooking chamber 20. Further, as the frame

22 is insulated from the combustion chamber 18, it remains relatively cool during the cooking operation and, accordingly, the cooking apparatus 10 may be lifted or transported by user with relative ease.

It is further believed that the grille 16 which separates the cooking chamber 20 from the combustion chamber 18 enhances the operating characteristics of the apparatus 10. In particular, the bores 72 inhibit any flames which may be generated in the combustion chamber 18 from entering the cooking chamber 20 and, accordingly, the likelihood of the food being burnt by the flames is therefore reduced. Further, as the inlet 58 extends about the periphery of the base 14, it is believed that the flow of air into the cooking chamber 18 is less sensitive to ambient wind than in the case where a few large apertures in the base are provided as in conventional barbecue cooking apparatus. In addition, the internal reflective surface 60 of the lid 12 enhances cooking as heat is reflected towards food placed on the grille 16.

REPLACED BY  
ART 34 AMDT

CLAIMS:

1. Cooking apparatus which includes a base including insulating material which at least partially defines a combustion chamber for holding a combustible material for providing heat in use; and

5 a closure member arranged to be seated on the base, the closure member at least partially defining a cooking chamber heated by the combustible material.

2. Cooking apparatus as claimed in Claim 1, in which the base includes an upper section and a lower section with an air inlet defined between the sections to allow air flow into the combustion chamber.

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3. Cooking apparatus which includes a body portion including a base including an upper section and a lower section, the upper section defining a combustion chamber for holding a combustible material for providing heat in use, and the lower section being attached to the upper section;

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an elongate air inlet for feeding air to the combustion chamber in use, the inlet being defined between the upper and lower sections; and

a closure member arranged to be seated on the base, the closure member at least partially defining a cooking chamber heated by the combustible material.

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4. Cooking apparatus which includes a body portion including a base which defines a combustion chamber for holding a combustible material for providing heat in use; and

a closure member arranged to be seated on the base, the closure member at least partially defining a cooking chamber heated by the

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combustible material and including an inner reflective surface which enhances reflection of heat.

5. Cooking apparatus as claimed in Claim 4, in which the reflective surface is defined by a natural inner metal surface of the closure member.

6. Cooking apparatus as claimed in Claim 5, in which the base includes insulating material which at least partially defines the combustion chamber for holding the combustible material.

7. Cooking apparatus as claimed in Claim 6, in which the combustion chamber includes holding means for holding the combustible material.

8. Cooking apparatus as claimed in Claim 7, in which the holding means is in the form of a metal dish which is seated in a bottom opening of the insulating material.

9. Cooking apparatus as claimed in Claim 8, in which the dish is circular in outline and includes a lower circular ring section in which a plurality of apertures are defined.

10. Cooking apparatus as claimed in Claim 9, in which the base includes a frame within which insulating material is mounted and which forms part of an upper section.

11. Cooking apparatus as claimed in Claim 10, in which the frame is a hollow circular cylindrical frame and the lower section is

circular in lateral section and attached to an operatively lower end of the frame.

12. Cooking apparatus as claimed in Claim 11, in which the lower section is shaped and dimensioned so as at least partially to define an air reservoir below the combustion chamber.

13. Cooking apparatus as claimed in Claim 12, in which the lower section of the base includes a lower frame and insulating material for insulating the lower section from heat radiating from the holding means.

14. Cooking apparatus as claimed in Claim 13, in which an air reservoir is defined between the insulating material in the lower and upper sections and the holding means.

15. Cooking apparatus as claimed in Claim 14, in which the lower section includes a glass fibre mat provided on an upper surface of the insulating material in the lower section.

16. Cooking apparatus as claimed in Claim 15, in which the upper section of the base includes a heat reflective insert which defines a seat in which the holding means is seated and which also defines a wall of the combustion chamber.

17. Cooking apparatus as claimed in Claim 16, in which the insulating material is shaped and dimensioned to receive the reflective insert and insulate the reflective insert from the frame. 1. Cooking apparatus as claimed in Claim 17, in which the closure member is in the

form of a dome and includes a plurality of ventilation apertures and a handle.

18. Cooking apparatus as claimed in Claim 18, which includes a metal grille or grid which is located in use between the combustion chamber and the cooking chamber.

19. Cooking apparatus as claimed in Claim 19, in which the grille is in the form of a stainless steel disc which is circular in outline and includes a substantial number of apertures or bores.

20. Cooking apparatus as claimed in Claim 20, in which the grille is dimensioned so that it may be seated on the reflective insert and the bores are arranged in rings or groups at increasing radii.

21. A new cooking apparatus substantially as herein described and illustrated.

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International Bureau



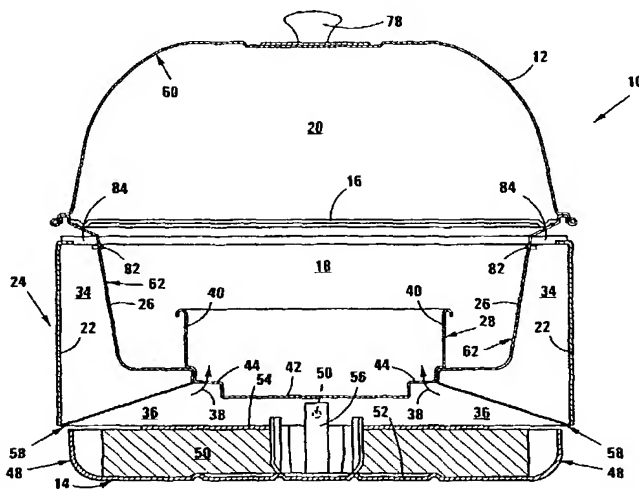
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— With international search report
- For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

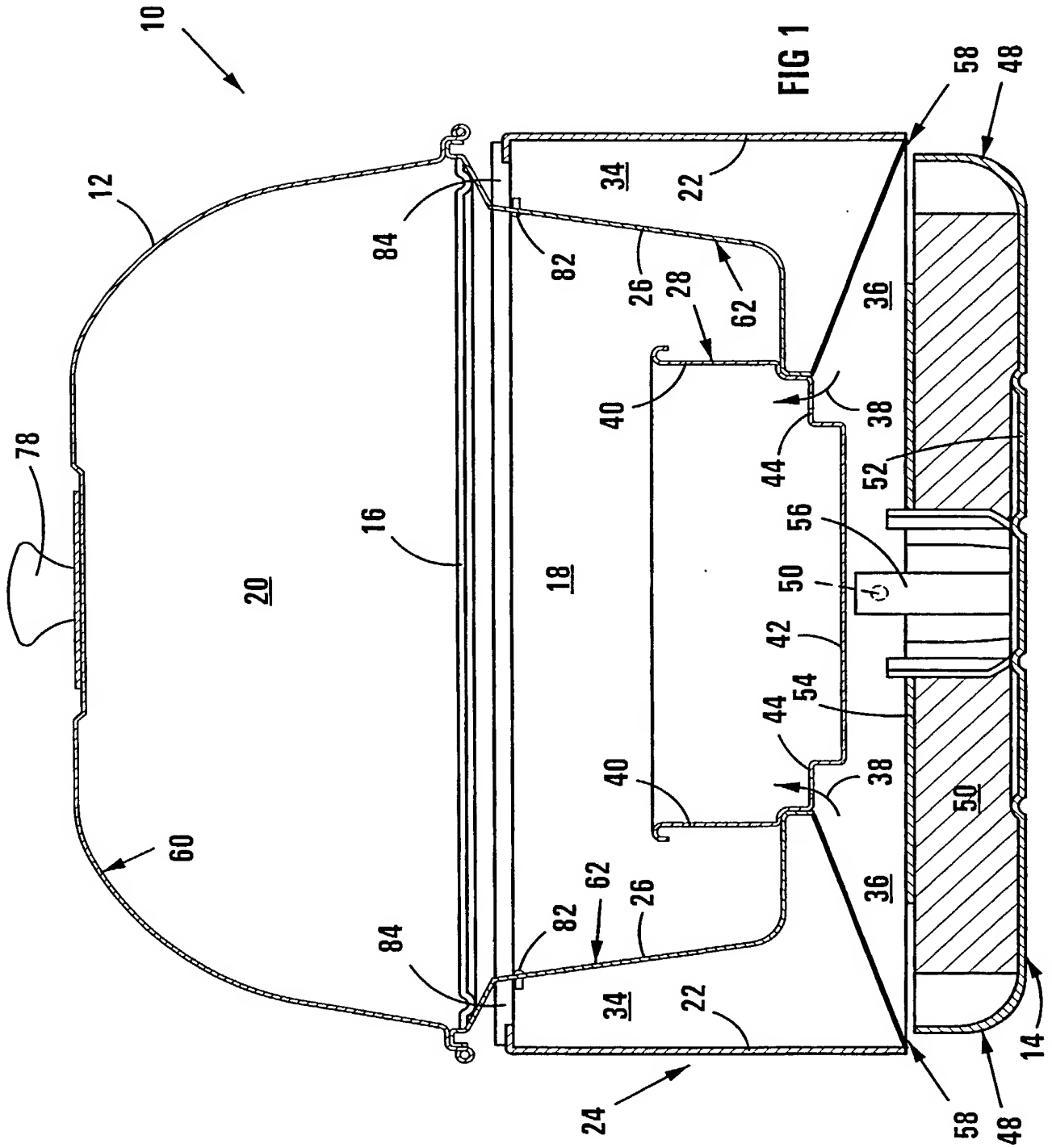
(54) Title: COOKING APPARATUS



(57) Abstract: Cooking apparatus (10) is provided which includes a base (14) and a closure member (12). The base includes insulating material (34) which at least partially defines a combustion chamber (18) for holding a combustible material for providing heat in use. The closure member (12) is arranged to be seated on the base (14) and at least partially defines a cooking chamber (20) heated by the combustible material. The base typically includes an upper section (24) and a lower section (48) with an air inlet (58) defined between the sections to allow air flow into the combustion chamber (18). The apparatus (10) includes a body portion which includes an elongate air inlet (58) for feeding air to the combustion chamber in use, the inlet being defined between the upper (24) and lower (48) sections.

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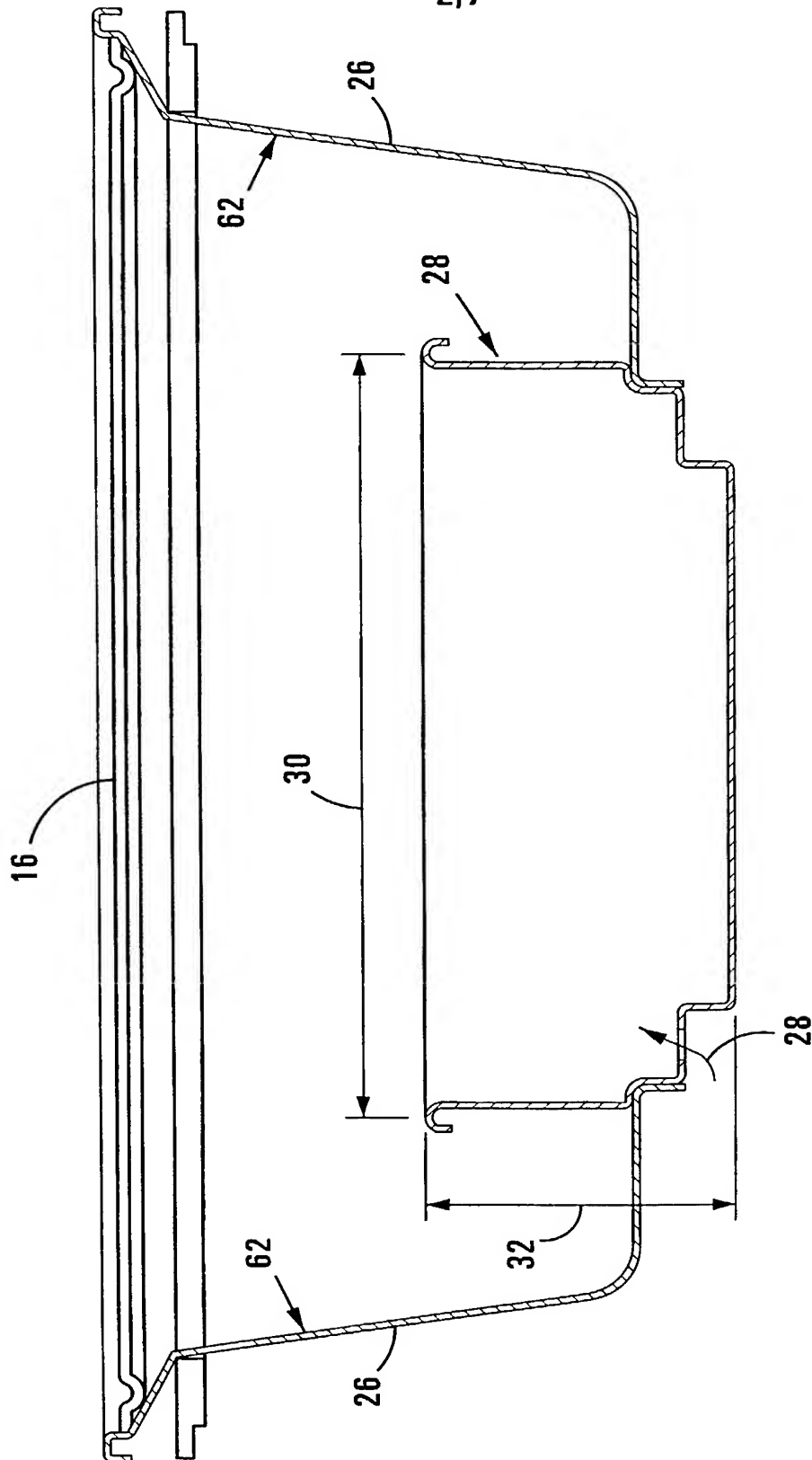
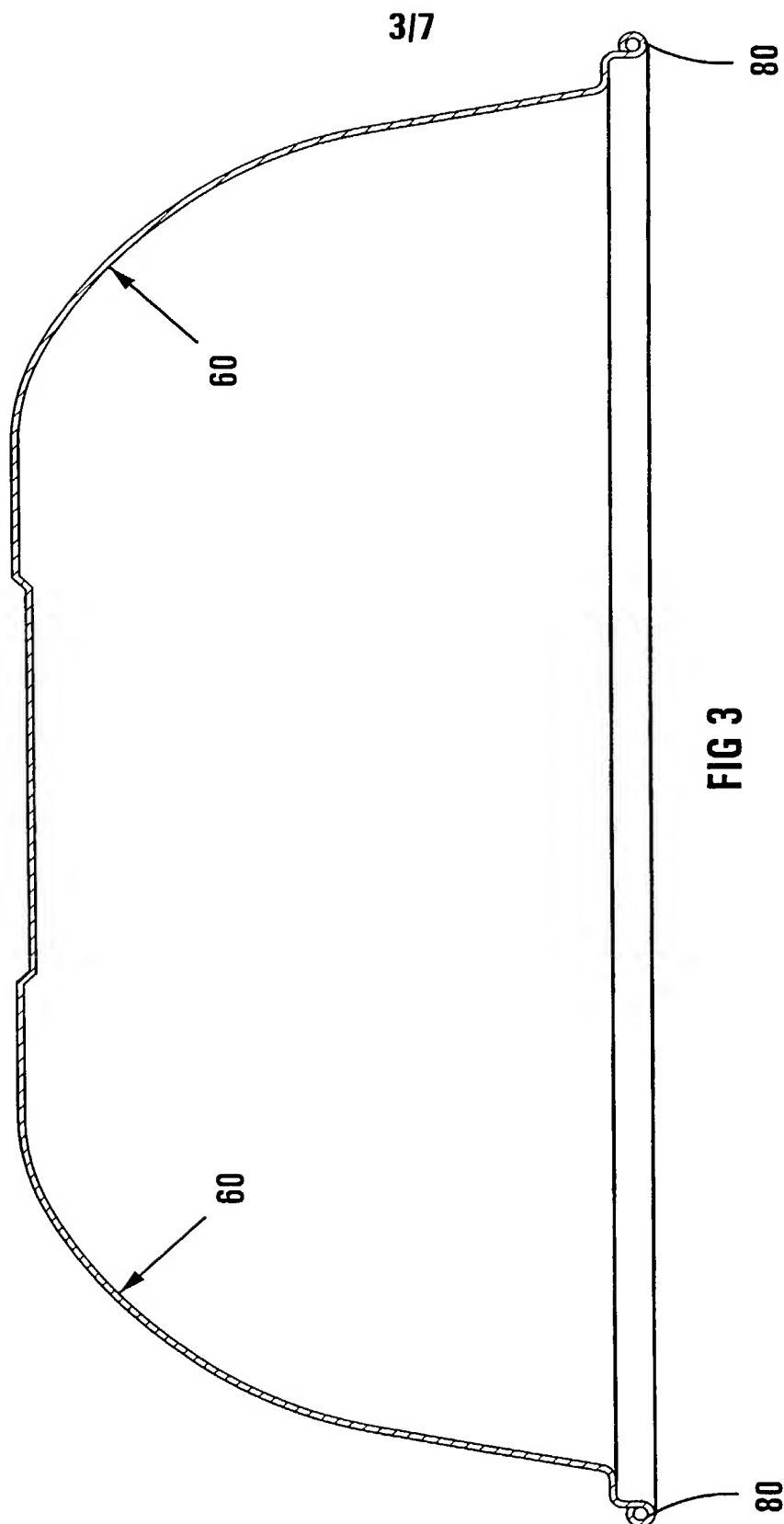


FIG 2



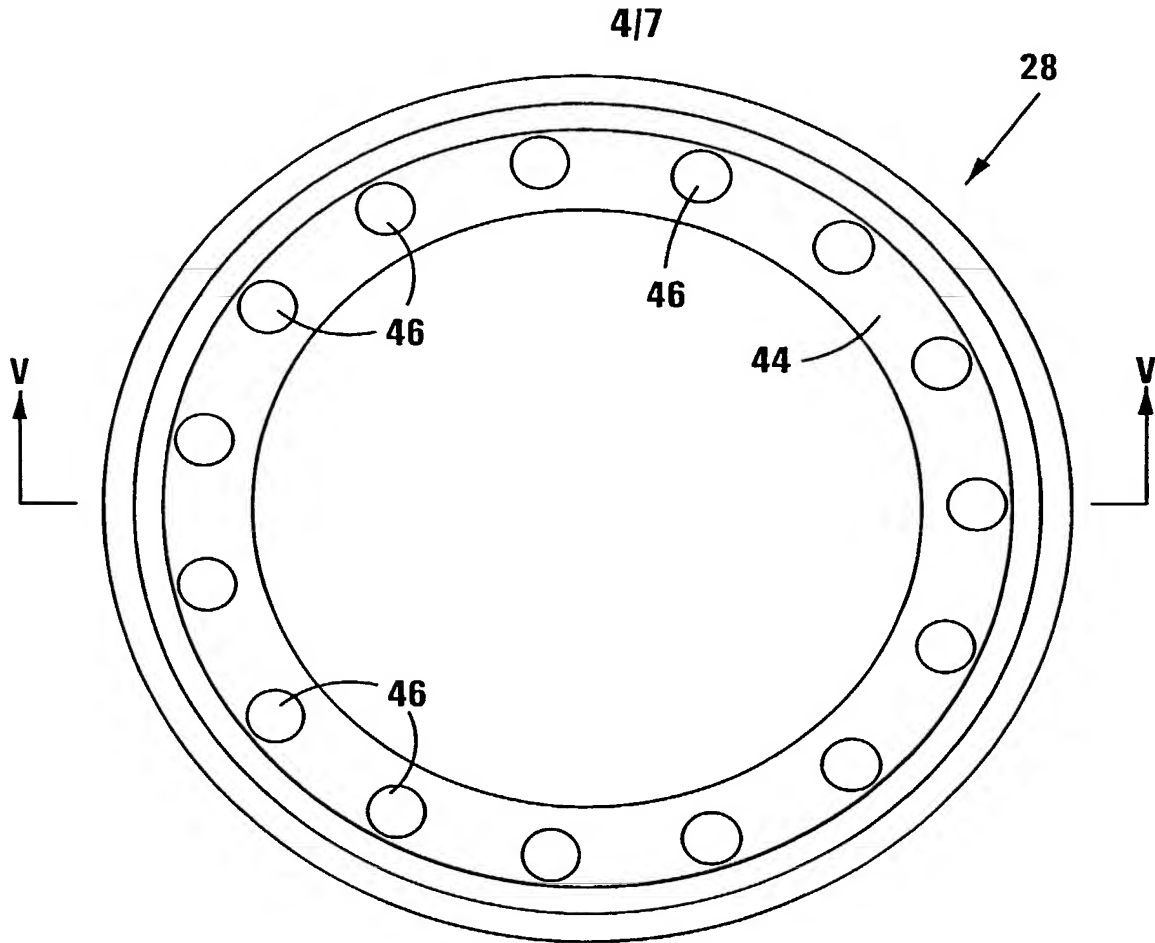


FIG 4

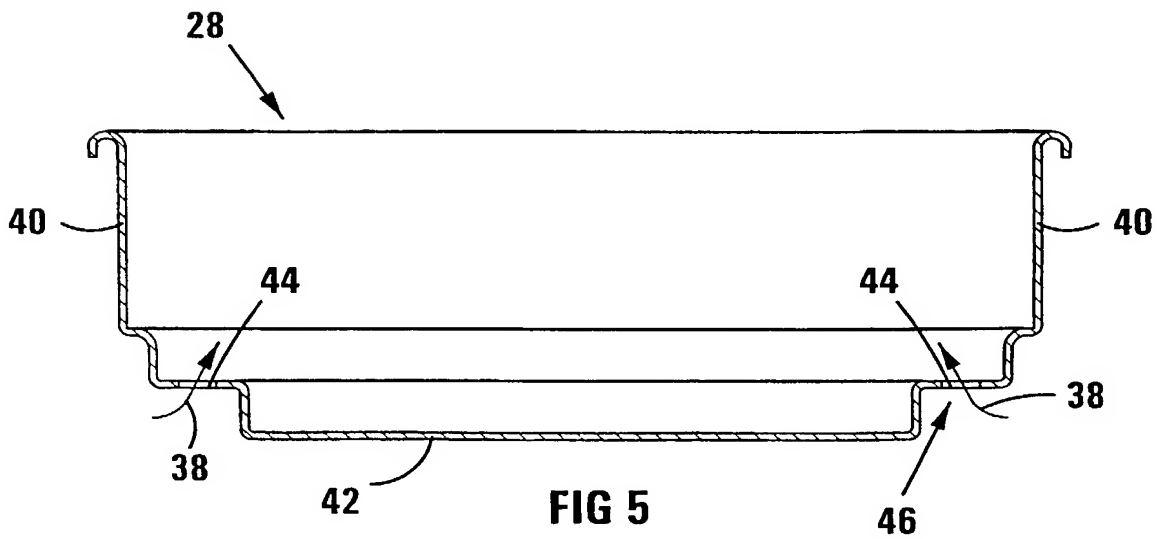
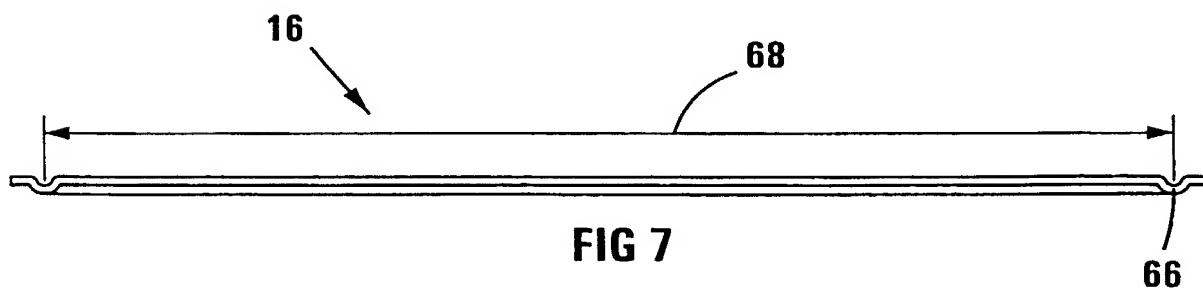
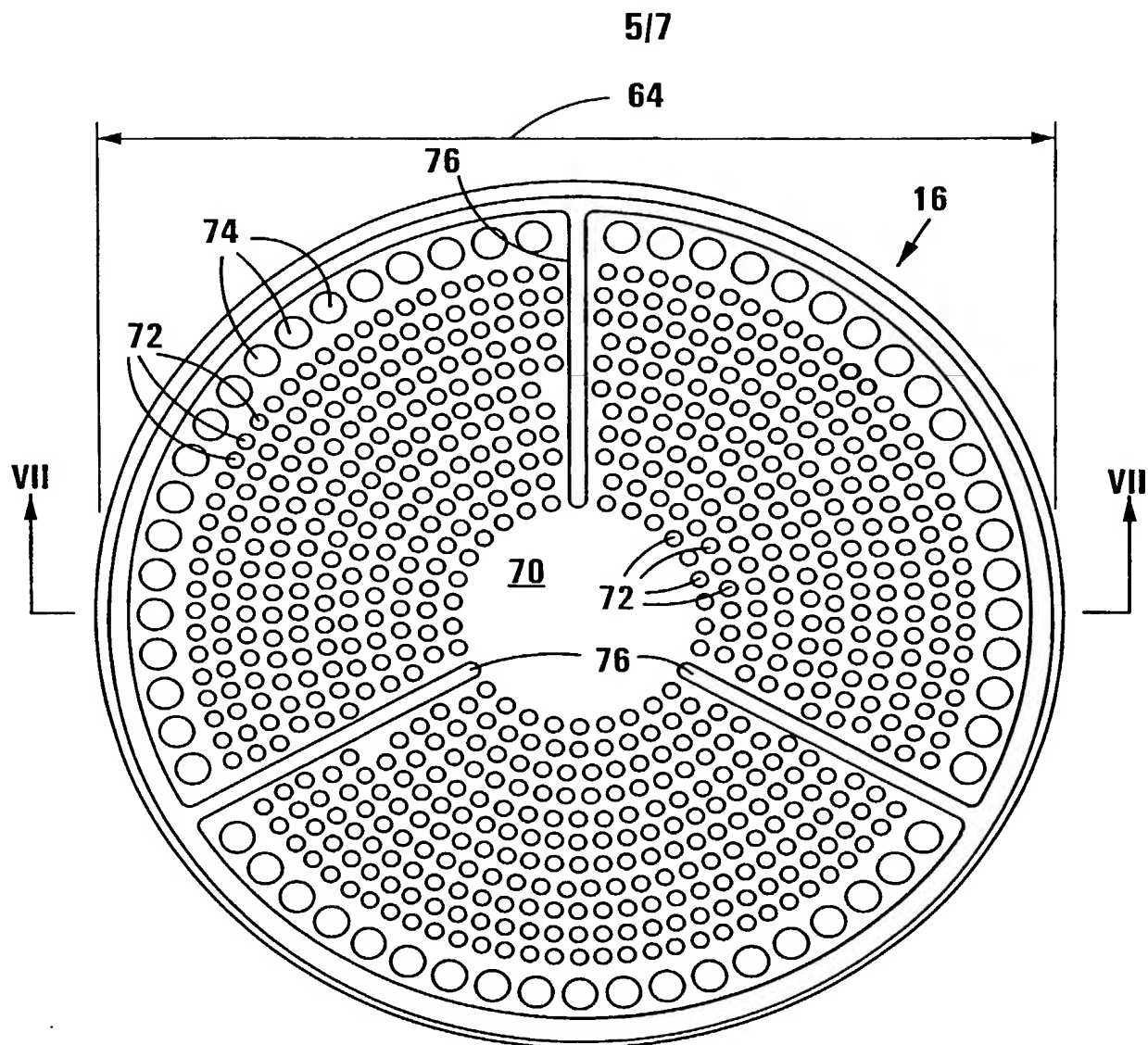


FIG 5



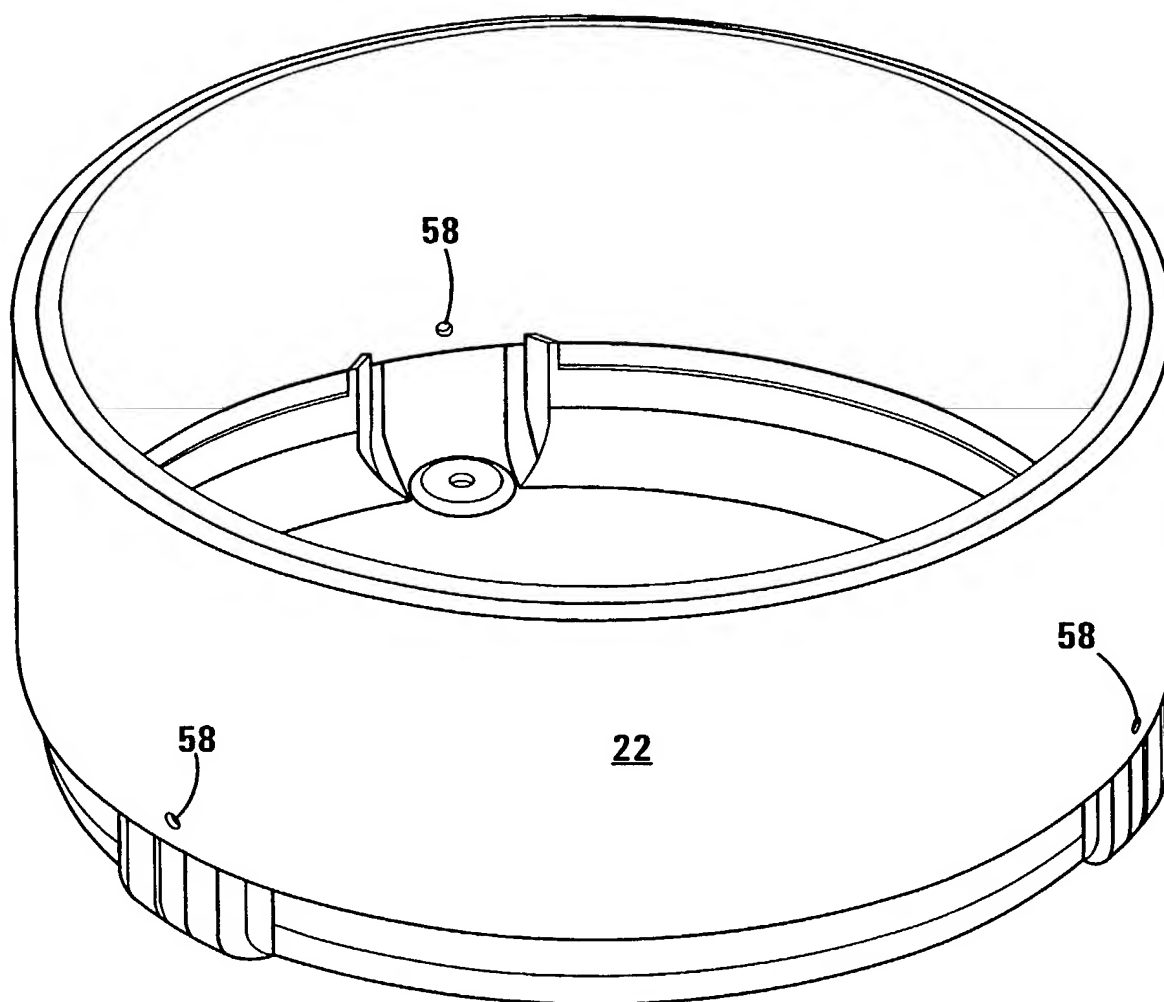


FIG 8

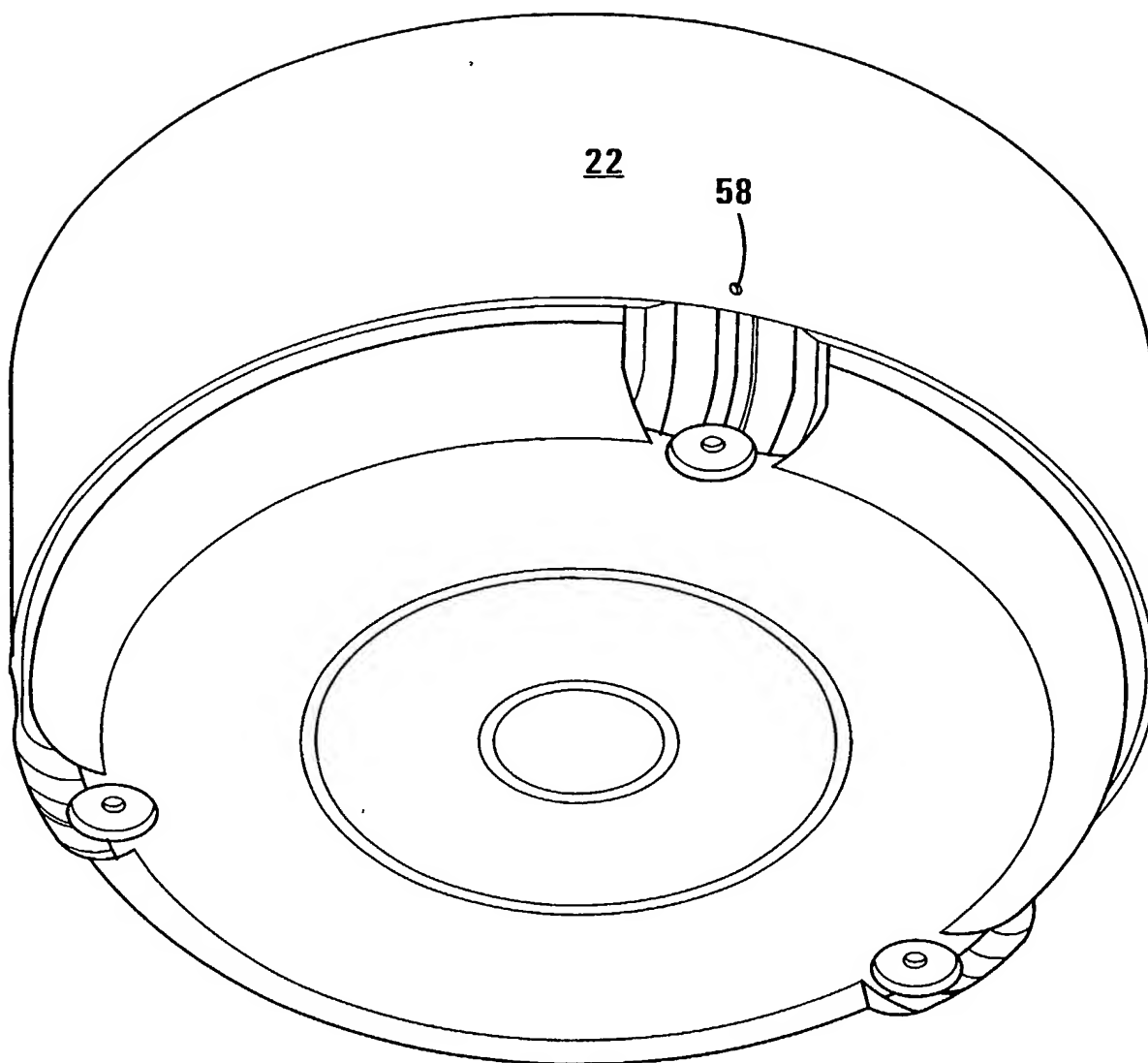


FIG 9

# Declaration and Power of Attorney For Patent Application

## English Language Declaration

As a below named inventor, I hereby declare that:

My residence, post office address and citizenship are as stated below next to my name,

I believe I am the original, first and sole inventor (if only one name is listed below) or an original, first and joint inventor (if plural names are listed below) of the subject matter which is claimed and for which a patent is sought on the invention entitled

### COOKING APPARATUS

the specification of which

(check one)

☐ is attached hereto.

☐ was received on \_\_\_\_\_ as

Application Serial No. \_\_\_\_\_

and was amended on \_\_\_\_\_

(if applicable)

☒ was filed as PCT international application

No. PCT/IB00/01384 on 28 September 2000

and was amended under PCT Article 19 on \_\_\_\_\_

(if applicable)

I hereby state that I have reviewed and understand the contents of the above identified specification, including the claims, as amended by any amendment referred to above.

I acknowledge the duty to disclose information which is material to the patentability of this application in accordance with Title 37, Code of Federal Regulations, §1.56(a).

I hereby claim foreign priority benefits under Title 35, United States Code, §119 of any foreign application(s) for patent or inventor's certificate listed below and have also identified below any foreign application for patent or inventor's certificate having a filing date before that of the application on which priority is claimed:

### Prior Foreign Application(s)

### Priority Claimed

<u>99/6164</u>	<u>South Africa</u>	<u>28 September 1999</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
(Number)	(Country)	(Day/Month/Year Filed)	Yes	No
<u>99/7827</u>	<u>South Africa</u>	<u>22 December 1999</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
(Number)	(Country)	(Day/Month/Year Filed)	Yes	No
_____	_____	_____	<input type="checkbox"/>	<input type="checkbox"/>
(Number)	(Country)	(Day/Month/Year Filed)	Yes	No

I hereby claim the benefit under Title 35, United States Code, §120 of any United States application(s) listed below and, insofar as the subject matter of each of the claims of this application is not disclosed in the prior United States application in the manner provided by the first paragraph of Title 35, United States Code, §112, I acknowledge the duty to disclose material information as defined in Title 37, Code of Federal Regulations, §1.56(a) which occurred between the filing date of the prior application and the national or PCT international filing date of this application:



(Status)  
(patented, pending, abandoned)

(Status)  
(patented, pending, abandoned)

Direct Telephone calls to: (name and telephone number) Russell D. Orkin(412) 471-8815

(Supply similar information and signature for third and subsequent joint inventors.)